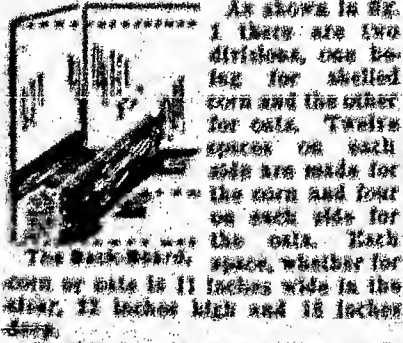




SELF-FEEDER FOR HOGS.

Arrangement by Which the Work is Much Simplified.

I have a plan for making a self-feeder for hogs which I think is different from anything that has as yet appeared, says a correspondent of Prairie Farmer. It has a capacity of 25 bushels of corn, 10 bushels of oats, and is just right to feed one or two hogs. I think that this self-feeder is one of the most profitable investments on my farm.



As shown in Fig. 1 there are two divisions, one for corn and the other for oats. Twelve spaces on each side are made for the corn and four for the oats. Each space is 11 inches wide in the clear, 12 inches high and 18 inches deep.

At the end of each one of these stables is a space exactly three inches high, for pouring grain to feed down into the stall. As shown in Fig. 2, a six-inch board is placed across the back of the opening so as to prevent the corn and oats from getting out and under the feet of the hogs.

In Fig. 3 there is shown a front view of this self-feeder with the stables arranged for the hogs. As already suggested, similar stables are made on the other side.

By this method I wish to say most emphatically that hogs cannot do and waste any feed. They will eat what they need, but it is not recommended that any feeder attempt to use a self-feeder of this kind with mixed grain. Anybody to feed an even one hog and I believe that it is more important that they should be given to him.

I have found that hogs fed in this way will make money fast and easy. It is important, however, to keep good sets at one end and good mixed corn at the other.

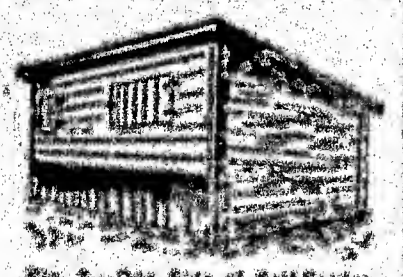


Fig. 2—Side View of Self-Feeder.

On the other end you can safely count on getting one pound of corn for every five pounds of mixed feed. This makes you get the little feeding you properly say. If you have a set of mixed corn, you can have a set of mixed corn for \$10, and will save a great deal of labor to feed.

There is another thing to be considered in a feeder of this kind. If you have a set of mixed corn, you can have a set of mixed corn for \$10, and will save a great deal of labor to feed.

I do not have any longer get rich when starting them on feed. We are for starting them on feed when they reach about 100 pounds.

SHEEP NOTES.

The wool sheep through down and down to their feet and down to their feet.

One should be given the same time each day. If the morning, should be given the same time each day. If the morning, should be given the same time each day.

One should be given the same time each day. If the morning, should be given the same time each day. If the morning, should be given the same time each day.

One should be given the same time each day. If the morning, should be given the same time each day. If the morning, should be given the same time each day.

One should be given the same time each day. If the morning, should be given the same time each day. If the morning, should be given the same time each day.

One should be given the same time each day. If the morning, should be given the same time each day. If the morning, should be given the same time each day.

One should be given the same time each day. If the morning, should be given the same time each day. If the morning, should be given the same time each day.

One should be given the same time each day. If the morning, should be given the same time each day. If the morning, should be given the same time each day.

One should be given the same time each day. If the morning, should be given the same time each day. If the morning, should be given the same time each day.

One should be given the same time each day. If the morning, should be given the same time each day. If the morning, should be given the same time each day.

One should be given the same time each day. If the morning, should be given the same time each day. If the morning, should be given the same time each day.

One should be given the same time each day. If the morning, should be given the same time each day. If the morning, should be given the same time each day.

One should be given the same time each day. If the morning, should be given the same time each day. If the morning, should be given the same time each day.

One should be given the same time each day. If the morning, should be given the same time each day. If the morning, should be given the same time each day.

One should be given the same time each day. If the morning, should be given the same time each day. If the morning, should be given the same time each day.

MORE STOCK—LESS CORN.

Method by Which Bell Can Be Kept in Good State of Fertility.

Years of experience have taught me that the wise farmer is he who keeps his land up to the highest notch of fertility, if not by one means, then another. There are many different ways to accomplish this, and the plan for each man to follow is the one that gives best results, with material at hand, at least expense.

Here in Southwestern Iowa, writes the correspondent of Farmers' Voice, it is not necessary to buy fertilizers that are sold in the markets. Most farmers keep at least a few head of stock, and the wise man is he who divides the number of head of stock and divides his acres of corn. If he will then judiciously and systematically go about building up his land (supposing it has run down), his income would very soon double.

Every man must study his soil, and if he has a knowledge of chemistry so much the better; but for the ordinary farmer, I first recommend seedling down old worn out land to clover, using plenty of seed, and in three or four years planting the clover under deep and seeding some other part of his farm to the same.

So many farmers have the idea that they must have from 40 to 50 acres of corn, and perhaps not an acre of hay or pasture. The corn will average say 40 bushels, where if they had half the number of acres and made it yield 100 bushels, they would be the winners; then seed the balance to hay, timothy, clover and alfalfa, bring all ways a good price, and if the farmer will keep hogs and cattle enough to feed this crop in, put every ounce of manure on the land where it is most needed every year or two, plowing up a new piece and seeding down, there is not the least doubt but that his bank account will double.

Farmers that live on leased land cannot follow this method and more every year, but it is to the interest of both landlord and tenant to stay on the same place as long as possible and also to bring the land up to the highest productiveness.

There is no more simple plan to follow for the average farmer than crop rotation. If we see a field of this soil with the corn stalks no larger than ones finger and showing a sign of no more than 20 bushels, you will also find on the same farm manure piled around the barn so high one can find them for anything else, and can be sure that farm has never had a load of any kind of fertilizer and the only thing it is sure to have will be a mortgage.

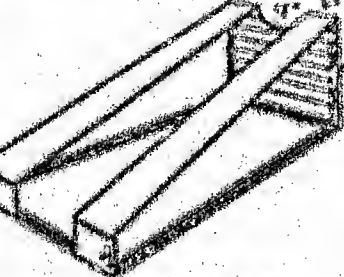
A BREEDING BACK FOR HULL.

Description of Stocks in Use by Experiment Station.

Following is a description of a pair of stocks in use in connection with the Pennsylvania experiment station herd, and which have been giving very good satisfaction.

The apparatus is constructed by making two heavy iron tubes into the ground, one about three feet apart, and the other about two feet apart, and in line with them, place two similar supports one on each side of the tubes. These supports are each connected by a plank, and a bar placed across the upper end, forming a pair of stocks into which a cow can be easily driven.

They are also made adjustable, so that they can be made larger or smaller as the cow grows.



The Breeding Back.

As the cow is driven into the stocks, she will find the feed in the hopper, and will eat it without any further trouble.

In this connection, considerable trouble was experienced in properly securing the width of them. If they are too wide the cow will get down between the cow and the support and make a bad job of it.

The stock already shown, is shown in a position in which it is ready to be used. It is shown in a position in which it is ready to be used.

It is shown in a position in which it is ready to be used. It is shown in a position in which it is ready to be used.

It is shown in a position in which it is ready to be used. It is shown in a position in which it is ready to be used.

It is shown in a position in which it is ready to be used. It is shown in a position in which it is ready to be used.

It is shown in a position in which it is ready to be used. It is shown in a position in which it is ready to be used.

It is shown in a position in which it is ready to be used. It is shown in a position in which it is ready to be used.

It is shown in a position in which it is ready to be used. It is shown in a position in which it is ready to be used.

LAUGHS AT ALL BARRIERS.

Nothing Stops the Triumphant March of the Locomotive.

The completion and opening for traffic of a railroad 14,000 feet above the sea level is an event of moment in that kind of building and the one that has been the triumph of the Colorado & Southern line to the summit of Mount McClellan, on Gray's peak, is the second in the world to reach that altitude. The other is in Peru, leading through the passes of the Andes. Both lines carry the locomotive, with its proud and conquering plume and its piercing note of triumph, half as high as the highest peaks in the world with something to spare. No longer need it be said that "mountains are no longer barriers to the march of nations," though it may have been true enough when the poet wrote it.

There are high mountain passes yet left in the world for the railway to cleave through, though it may be doubted if many of them will ever much exceed those named in altitude. The Himalayas, their peaks upholding the roof of the world, are yet to be conquered. So are the Tian Shan ranges and in general the whole mountain system of China; our intercontinental lines, going on space and soon to join their Hanks, sometimes will in the nature of things have some pretty high places to cover, but if they climb anywhere so loftily as the one just finished and its Peruvian predecessor, it will be time to fire our cannons and hold celebrations of exultation over the performance.

It is only the rail which has permitted the wonders of the world to be reached and we have only begun to penetrate into their walled-in dominions. The trail which spins over the torrent of Zambesi's fall across its high and slender steel arch reveals one of the most majestic views ever presented to mankind, but there are many more yet to be found and linked into the chain binding the accessible together which is related with meshes growing smaller and smaller all over the world. It will indeed be like building a new world into the pattern of the old, to the enrichment of its embroidery beyond all the dreams which fancy can feign or the most glowing imagination picture.

OLD BUT ACTIVE MACHINIST.

Charles C. Aspinwall, of Concord, N. H., Still Works at His Trade.

In years of service, Charles C. Aspinwall is the oldest active machinist employed by the Boston & Maine railroad in Concord, N. H., and one of the oldest in New England. He began his service in the old Northern shops at Concord in 1855, and has since continued in the service under the management of the Boston & Maine, and later with the Boston & Maine, in whose Concord, N. H., repair shops he is now employed as a gang boss. He was at one time master workman of the Concord, N. H., plant of the Boston & Maine, and previous to its acquisition of the plant was practically master mechanic for a period of nearly 20 years.

He is a peculiar man at the shops and though he is old, he has a good measure of work each day. He walks to and from the railroad shops, a distance of a mile and a quarter, from his home. There is probably not a man on the system who knows every part of an engine better than Mr. Aspinwall, and few can equal him in practical knowledge and workmanship.

He is a native of Lebanon, N. H., his ancestors having been prominent in founding the city of Concord. He was born in 1825, and has a brother living who is now 90 years old, and his grandfather was at the battle of Bunker Hill.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

Let a cup and a half of dried Lima beans stand over night covered with cold water. In the morning drain, size and set to cook in boiling water. Let cook until tender, adding water as needed. Add a teaspoonful of salt during the last of the cooking. The beans will require about three hours cooking at a gentle simmer. When the water has evaporated and the beans are tender, with a little brown thickening, the beans are done. Add a little butter and salt to taste. This is a delicious and economical dish.

BEAUTY HINTS FOR THE GIRLS.

Above all, girls, if you would be beautiful, make it a point to always wear a smile on the face, wear it wherever you can. No matter if your feet are wet and your shoes squash water every time you take a step, smile anyway. Remember the old saying, "Smiles are worth more than face powder."

The complexion should be thoroughly carried before retiring at night. A good plan is to take a mixture of oat meal and mud and plaster it on the face. When you remove it in the morning a nice, rosy, healthful complexion will be the result.

With the coming of summer freckles may be looked for as usual. These may easily be avoided by wearing a baseball mask when you go out of doors.

Some people find blackheads very annoying. The best way to remove them is to try them out with a hat pin or sharp knife.

There is nothing so fatal to facial beauty as a bad carriage. See that your coachman keeps it in good condition.

The eyebrows may be made heavier and darker by shoveling coal three hours every day in a coal yard.

Keep the nails clean and well polished. A little store polish and a brush will do it nicely. Remember the words of a celebrated French beauty: "Well kept nails is a source of great gratification."

Keep the hands soft and white. If the knuckles are too prominent run them through a clothes wringer twice a day for a few weeks. This will also make the hands longer and more graceful.—Milwaukee Sentinel.

His First Operation.

The visitor found little Beale crying as though her heart would break. "What is the trouble, little girl?" asked the visitor, sympathetically.

"Daddy," sobbed Beale, "Daddy wants to be a surgeon when he gets big."

"And does that worry you, my dear?"

"Yes; he has cut all the sawdust out of my doll to see if she has appendicitis."

Too Rare.

Guest—Can you tell me what that chap with the long hair is doing over there?

Proprietor—Is monsieur deaf? That is one great musician imported from Paris.

Guest—Is, oh? Well, he is like this best you just served me.

Proprietor—How is that, monsieur?

Guest—Why, he is raw and needs plenty of roasting.—Chicago Daily News.

Revenge.

"That young student upstairs must have a tremendous correspondence, doesn't you always have letters for him?"

"Yes, I quarreled with him once, and ever since he sends himself a postcard every day, so I have to count five nights of stairs to deliver it."

A Hard Language to Understand.

Bacon—I see that Jeremiah Curran, at present living in Bristol, Va., is said to be the master of seventy languages.

"—And yet he might go to London and ask a busman a question and have to give it up after the busman had repeated his answer a dozen times.—Yonkers Statesman.

A HINT FROM CUPID.

Give a girl a good dinner and make love to her afterwards—much better than before.

"In the summer," remarked the obese passenger with the big diamond stud, "people should eat nothing but cold food and drink the coldest water obtainable."

"Ah," exclaimed the railway detective, "you are evidently a doctor?"

"Not me," replied the passenger. "I am a fee dealer."—Chicago Daily News.

What He Can Tell.

Read—I saw your brother out in his machine today.

Friend—He's a reckless fellow.

"Yes, I saw him run into something and I didn't see him again."

Friend—What he's doing?

"I guess not. It says the garage he ran into."—Yonkers Statesman.

Not Intentionally.

Miss Buckley—You are familiar, I presume, with "Buster Brown?"

Mr. O'Connell—He's only a character in our part of the country we don't take much stock in him. They say he is a little out of paying his electric bills.—Chicago Tribune.

Getting a Root.

Bacon—Do you enjoy walking?

Richard—Oh, immensely! You see, I can't get my wife to walk at all, and when I'm walking I'm where I can't get her talking.—Yonkers Statesman.

THE BLUE STORES.

A COMFORTABLE OUTFIT SUIT.

Right now will give you more than you're money's worth. If you are not familiar with one of these hot weather outfits you ought to buy one now—to-day. You'd say you never so thoroughly enjoyed wearing a suit of clothes. Besides being "dressed comfortably" you'd be right in style.

LET US SHOW YOU WHAT WE ARE OFFERING

\$5.00 to \$12.00.

Outing Trousers, Blue Serge Coats, Linen Dusters, White Duck Trousers, Shirts, Belts, Neckwear, etc. Everything to make a comfortable and economical outfit right here.

F. H. NOYES COMPANY,

NORWAY, (2 Stores) SOUTH PARK

Hot Weather Clothing.

All sorts of cool, comfortable clothing to help keep you cool these hot days. Men's Outing Suits, Coats without linings, Trousers with belt loops and cuff at bottom. The coolest suit one can wear. A large stock for you to select from.

All grades from \$5.00 to \$10.00

Outing Trousers in many grades, \$1.00 to 3.50

White Duck Trousers for \$1.00

White and Fancy Vests \$1.50 to 3.00

All the newest shapes in Straw Hats, etc. to \$1.50

H. B. FOSTER,

ONE PRICE CLOTHIER,

Norway, Maine.